



Ingredients

Raw mango, cut into small cubes-2cups

Mustard seeds-1tbsp

Turmeric powder-2tsp

Kashmiri chillie-20

Asafetida-chickpea sized

Salt - $\frac{1}{2}$ cup

Water -1cup



Method

Take a wide bowl add 1cup of water and $\frac{1}{2}$ cup of salt. Bring it to rolling boil and cool down completely. Ensure the mixer jar wiped completely to remove any moisture. Grind the red chillie, mustard seeds, turmeric powder, and asafetida into a fine paste by adding boiled and cooled down salt water. Mix well this paste with diced mango pieces.

In all these steps contact of water will spoil the pickle. You can adjust the salt and chillie according to your taste.



Shelf life of this pickle is 2 weeks. You can refrigerate it for longer use.



OM SHANTI